

ALL DAY MENU

MONDAY – SATURDAY
FROM 12 NOON

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information.

SUNDAY ROASTS

AVAILABLE ALL DAY SUNDAY

Choice of six roasts served with roast potatoes, seasonal greens, root vegetables, Yorkshire pudding & bottomless gravy

LUNCH

MONDAY – FRIDAY 12 NOON – 6PM

Sandwiches and light bites available
Two-course fixed-price menu from
14.95

See separate menu

SPECIAL OCCASIONS

AFTERNOON TEA | EVENTS PARTIES | PRIVATE DINING

We would love to host your event or celebration, and welcome groups of all sizes

See our website for details

TO GET STARTED

BRITISH ROYALE

White Heron British cassis,
topped with Prosecco | 8.50

SPARKLING WINE BY THE GLASS

Moët & Chandon Impérial Champagne
Freixenet Italian Sparkling Rosé Prosecco

See our drinks menu for prices

RASPBERRY & PEACH GINTONICA

Tanqueray, peach bitters,
raspberry cordial, Fever-Tree tonic | 7.95

NIBBLES

NOCELLARA OLIVES (VE) | 2.95

ROASTED SMOKY ALMONDS (V) | 2.95

BREADS TO SHARE

BREADS & BUTTER (V) | 4.50

Warm artisan breads with Netherend Farm butter

BAKED CAMEMBERT (V) | 12.50

With rustic chutney and warm artisan bread

FRESHLY STONEBAKED PIZZETTES

CONFIT TOMATO, BURRATA, BASIL (V) | 6.95

GARLIC, MOZZARELLA, ROCKET (V) | 5.95

SPICY MEATS, MOZZARELLA & CHILLI | 7.95

WILD MUSHROOM, PROSCIUTTO,
CRÈME FRAÎCHE & PARMIGIANO REGGIANO | 7.95

EVERY FRIDAY
& SATURDAY

FRESHLY SHUCKED ROCK OYSTERS

Ready opened; with tabasco, lemon & pickled red onion on the side

ONE | 3.95 THREE | 9.95 SIX | 14.95

EVERY FRIDAY
& SATURDAY

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or hand-pulled chicken may contain small bones. Some of our dishes contain alcohol. Weights stated are approximate uncooked weights. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. *Folate and Vitamin A contribute to the normal function of the immune system. Vitamin C contributes to normal psychological function. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

TASTY SMALL PLATES TO START, ENOUGH FOR ONE OR PERFECT TO SHARE

Your server will be happy to help you choose a great selection for your group size

MEAT-FREE

MISO AUBERGINE BAO BUNS (VE)
Sesame, mango & spring onion salsa | 6.95**PANKO-CRUSTED FRIED BRIE (V)**
Sloe gin chutney | 5.75**HUMMUS & TOASTED CIABATTA (VE)**
Topped with tomato tapenade, crispy chickpeas,
pine nuts & pomegranate | 5.50**TEMPURA OYSTER MUSHROOMS (VE)**
Soy, lime & ginger dipping sauce | 6.95

SEA

SASHIMI GRADE TUNA TARTARE
Avocado, pickled red onion, chilli, lime,
soy & mirin dressing | 7.95**TEMPURA SQUID**
Preserved lemon aioli & furikake | 6.95**CHARGRILLED OCTOPUS & CHORIZO**
Pico de gallo salsa & smoked paprika | 11.50**SEARED, WILD,
ATLANTIC SCALLOPS**
Lobster & crab bonbons,
pea & truffle oil velouté | 11.95

LAND

GRILLED LAMB KOFTA
Smoky creamed corn & crumbled
goats' cheese | 7.50**DUCK LIVER PARFAIT**
Spiced fruit chutney, pickles,
toasted sourdough | 6.50**PORK BELLY BAO BUNS**
Red chilli, pineapple & mango salsa,
Thai-style dipping sauce | 6.75**MASSAMAN CHICKEN SKEWERS**
Pomegranate & coconut tzatziki dip | 7.50

HEALTHY MAINS

NOURISH BOWL (VE) Warm charred broccoli, beluga lentils,
roasted chickpeas, seeds, pomegranate & lemon olive oil.
2321kj/553kcal Rich in vitamin C* | 9.95Top with Tofu (VE) 2.50 | Goats' cheese (V) 2.00 | Halloumi (V) 2.50 |
Grilled chicken breast 4.00 | King prawns 4.00 | Salmon fillet 5.00**DICED TUNA POKE BOWL** Tuna tartare, sesame roasted aubergine,
avocado, edamame beans, pickled vegetables, jasmine rice, soy & mirin dressing.
High in vitamin A* | 14.95 Without tuna (VE) 3010kj/717kcal | 9.95**SEARED SALMON FILLET** Pan-fried samphire, broccoli & baby
spinach, confit tomatoes, lemon olive oil. 2367kj/562kcal High in vitamin C* | 14.50**AUBERGINE, LENTIL & CHICKPEA TAGINE (VE)**
A Moroccan-inspired spiced stew, with giant couscous, baby spinach,
roasted chickpeas, pomegranate & coconut tzatziki.
2430kj/579kcal Source of folate* | 10.95 With grilled lamb kofta | 14.45

ROTISSERIE & GRILL

STEAKS

Experience our collection of prime steaks; featuring three delicious cuts,
expertly aged for superb tenderness and flavour.Served with twice-cooked chunky chips, our signature caramelised onion,
stilton & panko crumb tart, confit tomato & parsley butter.**7oz FILLET** 26.95 | **10oz RIBEYE** 24.95 | **8oz RUMP** 18.95

FINISH WITH

Peppercorn, béarnaise, chimichurri, porcini & black garlic
or beef dripping sauce | 2.00

King prawns in garlic butter | 4.00 Scallops | 5.00

FOUR-BONE LAMB RACK

Buttered green beans, dauphinoise potatoes and minted jus | 22.95

SEA BASS FILLET & CHARRED OCTOPUS

Baby potatoes, tomato & lemon aioli, samphire and baby spinach | 18.95

ROTISSERIE STICKY GLAZED PORK BELLY

Smoky creamed corn, roasted butternut squash, golden beetroot,
cavolo nero mashed potato, red wine jus & crispy crackling | 15.50
Add seared, wild, Atlantic scallops | 5.00

ROTISSERIE HALF CHICKEN

Finished with your choice of flavour: truffle, chimichurri or massaman
With skinny fries, garlic confit & preserved lemon aioli | 13.95

SIDES

Mac & Cheese (V) 3.95 | Onion rings (VE) 3.50 |
Samphire & baby spinach (VE) 3.50 | Halloumi fries (V) 4.95

ICONIC SHARERS

FOR TWO TO SHARE | EVERY FRIDAY & SATURDAY

EIGHT-BONE FREE-RANGE
LAMB RACKCrisp, thyme baby potatoes,
French-style peas, sautéed cavolo nero &
minted jus | 39.95

16oz CHATEAUBRIAND

Twice-cooked chunky chips, confit tomato,
flat mushroom, parsley butter. Choice of two sauces
from peppercorn, béarnaise, chimichurri,
porcini & black garlic or beef dripping | 54.95

TRIO OF PORK

Sticky glazed pork belly, pastrami
pork cheeks & roasted chorizo,
crispy potatoes, cavolo nero, apple
sauce & crackling | 34.95

BURGERS & COMFORT FOOD CLASSICS

BURGERS

In a sesame seeded bun, with lettuce, tomato & pickle.
Served with skinny fries (VE)**DIRTY CHEESEBURGER** Crispy bacon, lashings of
cheese & burger sauce. Beef dripping dip on the side | 15.95**PRIME BEEF** Smoked Cheddar cheese & burger sauce | 13.95**PLANT-BASED (VE)** Coconut tzatziki & slow-roasted
tomato tapenade | 13.95Add Bacon or Chorizo 1.50 | Flat mushroom or Onion rings (VE) 1.50 |
Grilled halloumi (V) 2.50 | Burger patty 2.50

FRESHLY BEER-BATTERED LINE CAUGHT COD & CHIPS

Twice-cooked chunky chips, minted pea purée and tartare sauce | 13.95
Swap fish for battered halloumi (V) | 12.95

PAN-FRIED PUMPKIN GNOCCHI (V)

Roasted butternut squash, wild mushrooms, sage butter,
amaretti biscuit crumb & goats' cheese | 13.50**PANKO-CRUMBED CHICKEN MILANESE** Rocket, caper,
Parmigiano Reggiano & toasted pine nut salad, fries & lemon aioli | 12.95**ROASTED SALMON & A SMOKY,
MUSSEL, CREAM SAUCE** Baby potatoes, samphire,
spinach & charred red pepper | 14.95**SLOW-ROASTED TOMATO,
BASIL & ALMOND BAKE (VE)** Roasted sweet peppers,
oyster mushrooms, slow-roasted tomato tapenade | 13.95**CAESAR SALAD** Cos lettuce, Parmigiano Reggiano, anchovies,
pan-fried croutons & Caesar dressing | 9.95
With grilled chicken breast | 13.95

SIDES

Skinny fries & aioli (V) | 3.50
Twice-cooked chunky chips (VE) | 3.50
Crisp, thyme baby potatoes (VE) | 3.50Mac & Cheese (V) | 3.95
Crispy onion rings (VE) | 3.50
Halloumi fries & sweet chilli sauce (V) | 4.95Rocket salad with capers,
pine nuts & lemon olive oil (VE) | 3.50
Samphire & baby spinach (VE) | 3.50
Charred broccolli (VE) | 3.50

DESSERTS

MELTING CHOCOLATE & PEANUT BOMB (V) | 8.95**STICKY TOFFEE PUDDING (V)** | 6.50**APPLE & RHUBARB CRUMBLE (VE)** | 5.95**VANILLA CRÈME BRÛLÉE (V)** | 5.95**GREEK-YOGHURT PARFAIT (V)** | 6.95**BLACKCURRANT MOUSSE (VE)** | 6.50**HOME-BAKED CHOCOLATE BROWNIE (V)** | 6.25**RUM BABA (V)** | 6.95**FROZEN BERRIES & HOT WHITE
CHOCOLATE SAUCE (V)** | 6.95**BOURBON VANILLA ICE CREAM AFFOGATO (V)** | 5.50**ICON SHARING DESSERT PLATTER (V)** | 18.95

SEE THE FULL DESSERT MENU FOR OUR RANGE OF COFFEES, LOOSE-LEAF TEAS, FRAPPÉS & COCKTAILS